

# Garden Café



## POWER *and* Pathos

BRONZE SCULPTURE OF THE HELLENISTIC WORLD


December 13, 2015 – March 20, 2016



National Gallery of Art

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General information: (202) 737-4215

Garden Café reservations: (202) 712-7454

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*Horse Head* ("Medici Riccardi Horse"), c. 350 BC, bronze, Lent by the Museo Archeologico Nazionale, Firenze (Soprintendenza per i Beni Archeologici della Toscana). The conservation of this object was made possible through the generous support of the Friends of Florence.

## Melitzansalata

(Eggplant Salad)

*Serves 2 – 4*

### Ingredients

2 large eggplants  
3 tablespoons fresh lemon juice  
3 medium-sized garlic cloves, minced  
½ cup olive oil  
½ cup Italian parsley, chopped  
salt and pepper, to taste

### Directions

Preheat the oven to 400 degrees.

Use a fork to prick the eggplants all over. Put them on a baking sheet and bake for thirty to forty minutes. Remove and drain on a paper towel if needed. Let cool until they can be handled.

Cut cooled eggplants in half. Scoop out the flesh and place in a food processor with the garlic and lemon juice. Pulse a few times to combine.

Continue to pulse the eggplant mixture while adding a steady stream of olive oil through the chute.

Stir in parsley, salt, and pepper.

RECIPE BY EXECUTIVE CHEF BEN CADMUS,  
RESTAURANT ASSOCIATES, FOR THE NATIONAL GALLERY OF ART

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## Salata Revithi Ankinara

(Artichoke and Chickpea Salad)

*Serves 2–4*

### Ingredients

1 pound cooked chickpeas  
8 artichoke hearts, quartered  
2 tablespoons olive oil  
1 teaspoon lemon juice  
2 tablespoons Italian parsley, chopped  
1 teaspoon fresh oregano, chopped  
¼ cup sliced almonds, toasted  
salt and pepper, to taste

### Directions

Preheat oven to 425 degrees.

In a bowl, combine cooked chickpeas, olive oil, and salt. Mix and spread on a cookie sheet. Roast in the oven at 425 degrees for six to seven minutes, or until a nice golden color appears.

Add quartered artichoke hearts to a bowl and toss with the olive oil, salt, and pepper. Pour them onto a sheet pan and roast in the oven until golden brown.

Place almonds on a clean cookie sheet and toast lightly for three to four minutes at 425 degrees. Let cool, then roughly chop in a food processor.

In a bowl, combine almonds, chickpeas, and artichokes.

In a separate, small bowl, whisk together oil, lemon juice, parsley, oregano, salt, and pepper until emulsified, then pour over the almond/chickpea/artichoke mixture.

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Unknown, *Portrait of a Woman (Arsinoë II?)*, c. 300–270 BC, bronze,  
Lent by the Museum of Fine Arts, Boston, Catherine Page Perkins Fund

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Unknown, *Sleeping Eros*, 300–100 BC, bronze,  
Lent by The Metropolitan Museum of Art, Rogers Fund

# Psiti Feta Kotópoulo

(Baked Chicken with Feta)

*Serves 6–8*

## Ingredients

2 whole chickens, cut in eight pieces each (16 pieces total)

2 ounces red wine vinegar

1 cup extra virgin olive oil

5 red onions, julienned

5 ounces feta cheese, crumbled

1 bunch Italian parsley, chopped

1 bunch oregano, chopped

2 cups chicken stock

salt and pepper, to taste

## Directions

After butchering the chicken, trim excess fat and place it in a large bowl with salt, pepper, and vinegar.

Heat the olive oil in a large skillet and add the onions. Reduce heat to low and cook until the onions are soft, stirring occasionally.

Drain the chicken and pat dry.

Using a slotted spoon, remove the onions from the skillet and set them aside. Reserve oil.

In the same pan, add the chicken to the oil and sauté until golden brown.

Return the onion to the skillet with the chicken and stir well.

Add stock to cover. Simmer on low heat for about one hour, covered, until the chicken is cooked through.

Add feta to the pot and cook until cheese is melted into the sauce.

Garnish with the parsley and oregano.

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RESTAURANT ASSOCIATES, FOR THE NATIONAL GALLERY OF ART